

CPIT School of Food & Hospitality Newsletter



December 2010

Editorial

We often talk about how much busier our years get, how much more has to be fitted in and how much more stressful they seem to become, but they shade into insignificance when compared to this year. No one could ever factor into their planning, their work and home lives the impact of having their world shaken. Fortunately our staff and most students came through relatively unscathed physically and like others will continue to be emotionally shaken by the events of September. We talk of resilience and getting back to normal but the impacts will be much longer lasting. I appreciate the work of many staff who both helped tidy up in the week following and then made many adaptations to programmes and assessments so that the students maintained their studies.

In line with CPIT policies the school has now restructured its management processes to include the appointment of Managers. I am pleased to be able to report that Dennis Taylor, Culinary Programmes; Tony Kessler, Hospitality, Travel and Tourism; Mike Meaclem, Enterprise, have taken up these opportunities and are working hard to reshape these portfolios.

Additionally, I am pleased to be able to welcome Heather McEwan to a tenured position in hospitality. Heather has been a valued staff member in the front office area for some years.

Former graduates James O'Connell (F & B Management and special project) Eddie Tanner (barista) also joined the teaching staff in the latter part of this year.

We have seen Visions Pantry attract increasing numbers of loyal customers who seem pleased by the range and quality of food and beverage on sale. It has been great to be able to employ a number of our students in these customer service positions. These students are also responsible for staffing the increasing number of events and functions that Visions on Campus is hosting. The CPIT Staff Club held in the bar area has also been a popular meeting place and has increased the profile of our restaurant and bar facilities across the Polytechnic.

Students have continued to respond well to the many opportunities provided by staff and these have included workshops, visits and competitions. This contribution by staff was recognised at the very successful Gala Dinner. They are dedicated, committed and passionate about training for our industry, and above all working with students. All are exceptionally talented individuals who excel in their industry disciplines. When these attributes are layered with years of vocational education and training experience and expertise, the result is a group of people who achieve outstanding results and work together as a high performing team.

Karen Te Puke, Head of School

CPIT staff and students acknowledged during special gala dinner

New Zealand's culinary industry joined CPIT's School of Food & Hospitality in Visions recently to celebrate 20 years of staff and student success.

The event, which guests thought was in recognition of the 2010 Nestlé Toque d'Or team's winning success in Auckland this year, also included to their surprise, an awards presentation to all staff who had been involved as trainers for the Toque d'Or over the years.

The evening began with cocktails and canapés amid an impressive and immaculately dressed dining room, then treated guests to the same stunning menu that was served to judges at the Nestlé Toque d'Or competition in August.

Anchored by the inimitable but humble Uncle Dave of the famous Jack Tame, a heartfelt speech by Faculty Dean Murray Bain was followed by presentations of awards by CPIT Council Chair, Jenn Bestwick and Chief Executive Kay Giles, highlighting the impressive, award-winning talent displayed by CPIT staff and students over 20 years of this culinary and service competition.



Front; students Sanjay Prajapati, Bonnie Smith & Rhys Barrington
From Left; Marcus Braun, David Spice, Emily Cross, Brian Thompson, Cheryl Stokes, Kent Slocombe, Jenn Bestwick (CPIT Council Chair), Stan Tawa, Karen Te Puke (Head of School), Stuart Goodall, Murray Bain (Faculty Dean), Katrina Fisher, Kay Giles (CPIT Chief Executive), Neil MacInnes, Lorna Timms, Dennis Taylor.

**AICR
Congress**
Christchurch 2011



Christchurch will be hosting the AICR International Congress 9-14 January 2011. A congress is held every two years and is an opportunity for AICR amicalistes (from over 18 countries) to come together, highlighting their friendships and celebrating their passion which is "serving the world's premier hotels in the promotion of professional excellence".

Youth Guarantee a great meal

Tutor Paul Robinson and Youth Guarantee Coordinator Jan Connelly stand proudly with some of the Youth Guarantee students and their Mediterranean banquet dishes. They have shown real promise from the mid year start and this growth with learning valuable trade skills can now be seen.

The Youth Guarantee scheme is a recent government initiative to encourage and support young people into further training. These students have a further 18 months to complete their Diploma in Professional Cookery.



Certificate in Hotel Front Office

A surprise awaited Mystee Harana during the end of programme lunch for the Certificate in Hotel Front Office students. During her recent work experience module at the Crowne Plaza Christchurch, Mystee thoroughly impressed two guests with her exceptional customer service. In the words of Mrs Margaret Leader "I was having a bad hair day and feeling a little bit low, Mystee greeted Vern and I, engaged us in conversation which lifted me up and made my day brighter".

Mrs Leader reported that they were very impressed with this staff member and when they found out she was actually a student at CPIT not Crowne Plaza staff, they made the trip to the School of Food and Hospitality and asked if they could acknowledge Mystee's passion and great customer service.

They were invited to the end of programme lunch and presented Mystee with a lovely plaque as acknowledgment of their appreciation.



Toque d'Or 2010

CPIT won the 2010 Nestlé Toque d'Or culinary competition at the New Zealand Culinary Fare in Auckland. This is the 13th time CPIT has won top honours in the Nestlé Toque d'Or 20-year history in New Zealand.

The Toque d'Or competition is an event that gives young, up-and-coming talent the opportunity to shine in front of their peers as well as a gruelling panel of expert judges and we are so proud of our students Bonnie Smith, Rhys Barrington, Gavin Larson, Sanjay Prajapati and Christine Mallinson. The Toque d'Or team was supported in Auckland and trained prior to the event by staff members Stan Tawa, Cheryl Stokes and Marcus Braun.

Bonnie Smith and Rhys Barrington are CPIT Modern Apprentices working at the Millennium Hotel and the Crowne Plaza Christchurch respectively, whilst Gavin Larson and Christine Mallinson are both studying towards CPIT's National Diploma in Hospitality Management. Sanjay Prajapati is a CPIT Professional Cookery student.



Flavours of Singapore at CPIT

The School of Food and Hospitality at CPIT recently hosted two members of staff from the Baking Industry Training Centre (BITC) in Singapore. Mr Fabian Doh, Principal of BITC and Mr Goh Chin Teik a Senior Instructor took the opportunity to present two demonstrations of Asian pastry techniques to students enrolled in the Certificate in Baking and the Diploma in Professional Cookery. Students had the opportunity to see a range of techniques and ingredients outside of their usual programme requirements and the demonstrations included such items as spiral curry puffs, chrysanthemum

crisps, crystal shrimp and sesame balls.

This was an ideal opportunity for our students to experience different flavours and techniques which one day they may be able to incorporate into innovative dishes of their own

BITC Senior Instructor Mr Goh Chin Teik demonstrates finishing and filling Crystal Shrimp, a popular Dim Sum item in Singapore.



Kapiti shows the Whey

The CPIT School of Food and Hospitality always welcomes the opportunity to keep in touch with graduates from the past; especially when they visit bearing great cheeses! Such was the case recently when Justin Willets, Upper South Island Business Development Manager for Fonterra conducted a Kapiti Masterclass for students on the Diploma in Professional Cookery. Justin had previously undertaken his chef training at CPIT before embarking on a culinary career in New Zealand and overseas. After a number of years in the hospitality industry he took up a role with Kapiti Cheese where he found his experience as a chef was invaluable for providing advice and expertise on cheese selection.

The Masterclass opened with an overview of the principles of sensory evaluation, cheese types, care and handling and discussion on best-use principles. From there it was on to the business end of the session with the students tasting a range of cheeses that were representative of the styles they were likely to encounter in their career ahead. For some of students it was the first opportunity for them to venture outside of their usual culinary boundaries and experience new tastes like those of the washed rind Kapiti Ramara.

We take a great deal of pride in seeing a CPIT graduate conduct a Masterclass of this quality for our current students and we are very grateful to Fonterra for supporting this session. Not only did the students get the opportunity to experience a superb range of cheese, they also saw an example in Justin of the potential career opportunities that exist within the foodservice sector for those with chef training.



CPIT Diploma in Professional Cookery students Chan Qian (left) and April Findlay (right) poised and ready for the Kapiti cheese tasting wheel.

BakeNZ 2011 teams up with Salon Culinaire

The Baking Industry Association of New Zealand is pleased to announce that they will be holding BakeNZ 2011 in conjunction with the 2011 Salon Culinaire run by the School of Hospitality. The two events will take place alongside one another on Tuesday 12 and Wednesday 13 July 2011 at CPIT's Madras Street campus, creating a busy and exciting atmosphere.

BakeNZ 2011 will feature the BIANZ Bakery of the Year Competition, the Weston Milling Trainee of the Year Competition, a school baking competition, trade displays, live demonstrations and workshops, the BIANZ AGM, Annual Awards Dinner and a tour of Christchurch bakeries.

BIANZ Executive Officer Belinda Jeursen says the Association is excited to be working in conjunction with Salon Culinaire to bring industry and students together and give them a chance to present their considerable talent to the public.

Travel Students

Our travel students have had a busy couple of months after planning and preparing itineraries, embarking on their week long field trip to Rotorua/Taupo and Auckland and participating in many activities along the way. The exercise in preparing itineraries that match the clients' wants and needs has improved the students' preparation for working in the wholesale and retail travel sector.



The students have also attended an industry road show held at the Rydges Hotel. Run by Singapore Airlines in conjunction with the Singapore Tourist Board it gave the students a chance to mix and mingle with the industry and give added depth to their studies on the Singapore market. This experience was enhanced by an invitation to visit Singapore Airlines operation at Christchurch Airport and have a tour of one of their newest aircraft.



Career Seminar

A careers seminar conducted as a panel discussion allowed members of our local industry to share their experiences and advice as well as giving students the opportunity to ask questions related to career development and job opportunities.

The panel included Trish Coleman, Graham Brown, Wayne Shaw, Jonny Schwass, Sarah Mears and Stephen Gilchrist, many of whom are CPIT graduates and all have had a close working association with CPIT.

A Taste of Nigeria



As part of allied staff activities during our last term break, a group from the Nigerian community provided a presentation and demonstration in the School of Food and Hospitality. This colourful display of Nigerian culture and food included a demonstration of Jollof Rice, Dodo (fried plantain), Steamed Vegetables and Slow Cooked Lamb. The presentation included some very interesting insights into the traditional roles and expectations in the kitchen.

Safer on the Roads

A number of staff involved in using Polytechnic vehicles attended a Defensive Driving seminar followed by a practical assessment. It was great to know that no drivers were eliminated for dangerous play!

School meets Ronald McDonald

In October, a new community staff initiative was co-ordinated by Dave Tame. As part of the Family Meal Programme at Ronald McDonald House Christchurch, volunteers from community, service groups, businesses and individuals provide, cook and serve a meal to those who are staying at the house whilst undergoing hospital treatment. The aim is to provide a friendly, home style environment and a "home cooked" meal is seen as an essential way of maintaining 'normalcy' for those families experiencing a difficult time. The meal is produced and assembled from the training kitchens then delivered and served to the Montreal St. house. Staff from across the School have given their time willingly to this project.

Dave sees this as a great way to involve CPIT and specifically the School in a very worthwhile community based venture which totally relies on fundraising and charity to support itself.

It is hoped that at some stage in the future there is potential for students to be involved in this project.



We thank you for the support shown to our students and staff with all the heartfelt gratitude of one who has received a special gift from a friend.

We wish you all the warmth, light and radiance that is Christmas.

Degustation Evenings

The degustation evenings have finished but the series that were held in the latter part of the year were more successful and popular than ever.

This menu planning exercise is an important component of the exciting new Diploma in Professional Cookery programme and our second year diploma students undertook the challenge of planning and producing food specifications for up to 80 covers per night. The 4 course degustation dinners were, as usual, met with great reviews.



Stop Press

HSI (Hospitality Standards Institute), COMPETENZ & ATTO, National Qualification results, statistics below, have just come to hand. The School of Food & Hospitality is pleased to announce students have gained the following:

- 62 National Certificate in Hospitality (Basic Cookery) Level 3
- 42 National Certificate in Hospitality (Professional Cookery) Level 4
- 32 National Diploma in Hospitality (Management) Level 5
- 22 National Certificate in Tourism & Travel (Core Skills) Level 3
- 24 National Certificate in Hospitality (Food & Beverage Service) Level 3
- 15 National Certificate in Baking Level 3
- 21 National Certificate in Travel Level 3
- 12 National Certificate in Hospitality (Front Office) (Hotel Systems) Level 3
- 14 National Certificate in Hospitality (Specialist Food & Beverage Service) Level 4
- 21 National Certificate in Travel Level 4
- 10 National Certificate in Hospitality (Introductory Cookery) Level 2
- 10 National Certificate in Hospitality (Food & Beverage Service) Level 2

285 National Certificates & Diploma were achieved by our students in 2010.

City & Guilds

Food Preparation & Cooking Principles

45	Distinction	64%
21	Merit	30%
4	Pass	6%

Food Preparation & Cooking (Culinary Arts)

38	Distinction	88.3%
4	Merit	9.3%
1	Pass	2.3%

Reception Operations & Services Principles

19	Distinction	61%
8	Merit	26%
4	Pass	13%